



Army Center of Excellence, Subsistence Phillip A. Connelly Competition



Command Support



Command Interest

- Recognition of Individuals
- Community Interest



Training and Supervision



- OJT Program
- Knowledge of Food Service Terms and Procedures

Effective use of Manpower



Administration



Forms Verification

DFAC Account Status

Production Schedule



Serving and Troop Acceptability



Meal Hours

- Serving Line Replenishment
- Troop Acceptability (Pro/Con)



Dining Area



- Temperature of Dining Room
- Sound Level/Atmosphere



Food Preparation and Serving



- Effective Menu Adjustment
- Adherence to Production Schedule, SOPs and Recipes
- Progressive Cooking
- Serving Temperatures

